



Owner's Manual & Recipe Guide

MODEL NSPAN1



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electric shock, do not immerse cord, plugs or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by, or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, remove plug from wall outlet.
13. Do not use appliance for other than intended use.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**



ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning off. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not allow this appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use.
6. This appliance generates steam----do not operate in open position.
7. Using pot holder, hold the top cover (Lid) open while placing or removing food on the cooking surface to prevent accidental closing and injury.



Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

Electric Power

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

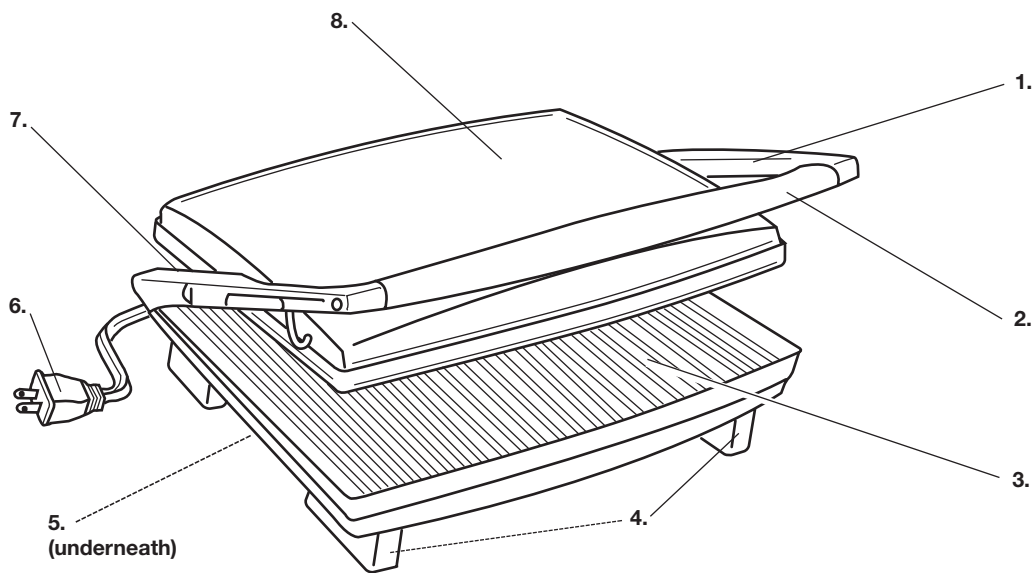
Plasticizer Warning

CAUTION: To prevent Plasticizers from migrating from the finish of the countertop or tabletop or other furniture, place NON-PLASTIC coasters or placemats between the appliance and the finish of the countertop or tabletop.

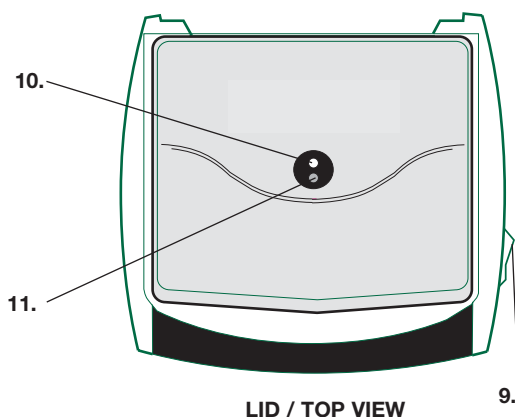
Failure to do so may cause the finish to darken, permanent blemishes may occur or stains can appear.



The Panini Grill



- 1. Metal Arm
- 2. Cool Touch Grip
- 3. Non-Stick Grilling Plates
- 4. Non-Skid Feet
- 5. Vertical Storage with Cord Wrap
- 6. Polarized Plug
- 7. Floating Hinge System
- 8. Lid
- 9. Securing Latch
- 10. Green READY Light
- 11. Red Power ON Indicator Light



LID / TOP VIEW



Before Using For The First Time

Before using your Napa Style™ Panini Grill, clean and pre-heat the non-stick Grilling Plates.

1. Carefully unpack the Panini Grill.
2. Release the Securing Latch located on the side of the Metal Arm. Wipe all surfaces with a cloth or sponge dampened with hot, soapy water. **NEVER IMMERSE THE PANINI GRILL IN WATER.** Rinse with a dampened cloth or sponge and wipe dry.
3. Set the appliance on a dry, clean and flat countertop surface where it can be easily plugged into an electrical outlet. Plug the Panini Grill into a 120V AC electrical outlet.
4. The red Power ON Indicator Light and the Green READY Light will both illuminate.

CAUTION: To avoid burns, care should be taken when handling the Panini Grill. The sides of the Grilling Plates are exposed and may be hot. Use oven mitts or potholders when handling hot surfaces.

5. You may notice a fine smoke haze and a slight odor while residues burn off.

NOTE: Some odor may still be detected during initial use; this is normal and should disappear after one or two uses.

6. Allow the Panini Grill to pre-heat for approximately 4 - 5 minutes until the Green READY Indicator Light turns off.
7. While the Panini Grill is preheating, we suggest that you prepare your panini and fillings.



Panini Preparation

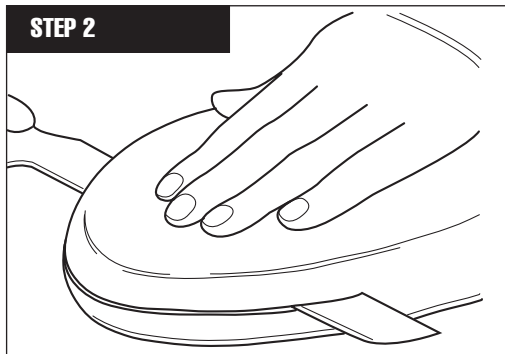
Follow these simple steps to prepare the perfect panini for your friends or family. It is customary to prepare panini from a hearty loaf of bread. However, panini made from store-bought sliced breads or rolls can be delicious and simple to prepare.

PANINI BREAD TECHNIQUE

1. With a serrated knife, carefully trim off the top crust of the bread to make a flat surface. Leave as much bread as possible. Flip the loaf over and repeat.



2. Place your hand firmly on top of the loaf so you can feel the position of the knife as it cuts evenly through the bread. Cut the loaf horizontally into 2 (1/2" thick) slices.





Panini Preparation *(Continued)*

SANDWICH ASSEMBLY

3. Assemble panini. Brush or wipe both sides of the outside of the sandwich with olive oil, butter or margarine. When the Green READY Light goes out, your panini are ready to grill.
4. **Using a pot holder or oven mitt, hold the top cover (Lid) open when placing or removing food on the cooking surface to prevent accidental closing and injury.**
5. Using a pot holder or oven mitt, center one or two panini, oiled side down, on the bottom Grilling Plate.
6. Grasp the Cool Touch Grip and pull down the Metal Arm to gently lower the top Grilling Plate. The Floating Hinge system will adjust to the thickness of your panini automatically. To ensure a perfectly grilled sandwich, make sure that the top Grilling Plate lies evenly on the top of the oiled panini.
7. During grilling, the Green READY Indicator Light will cycle on and off during cooking. This indicates that the thermostat is maintaining the proper cooking temperature to grill panini to perfection.

Make sure that the cord is kept well away from the Grilling Plates when in use.

8. Grill until the bread is toasted to your liking.
9. To remove your grilled panini, always use a plastic or wooden spatula.

Never use a sharp or metal object as it may damage the non-stick surface of the Grilling Plates.

10. Allow panini to cool to a safe handling temperature before slicing.
11. Disconnect the plug from wall outlet when not in use.



Hints For Best Results

- Always preheat the Panini Grill before each use.
- Have all ingredients at hand before preparing panini.
- A wide variety of breads may be used, such as whole wheat, fruit breads, and white bread.
- With the Panini Grill's Non-Stick Grilling Plates, it is not necessary to butter the outside of the bread. However, to encourage even browning of the bread, spreading a small amount of butter or olive oil is recommended.

NOTE: The Panini Grill is coated with a non-stick surface. Do not use non-stick sprays as they can cause build-up on the Cooking Plates. Use olive oil instead.

- When using soft or liquid fillings, use thicker-sliced breads. Bread can be slightly toasted before filling is added.
- Most fresh fruits release juice when heated. It is preferable to use canned fruit; drain and pat fruit dry with a clean paper towel.
- Avoid using processed cheeses, as they tend to “run” under high temperatures.
- A teaspoon of sugar sprinkled on the buttered side makes grilled panini crispier and adds flavor when using sweet fillings. Prepare delicious panini desserts with custard or cream.
- Remember that whole grain and sweet breads will grill quicker than white breads.
- After you have removed finished panini, close the Lid to retain heat while assembling more sandwiches.
- Wearing oven mitts, use a soft, absorbent paper towel to wipe the Grilling Plates clean after each use to avoid food contamination.



User Maintenance Instructions

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning, must be performed by a qualified appliance repair technician.

CAUTION: Do not immerse Panini Grill, cord, or plug in water or any other liquid.

Cleaning Instructions

To keep your Panini Grill operating properly, clean regularly.

1. Unplug the Panini Grill and allow it to cool completely before cleaning.
2. NEVER IMMERSE THE PANINI GRILL IN WATER OR ANY OTHER LIQUID.
3. Wipe the exterior with a soft, damp cloth. Dry thoroughly.
4. To remove any remaining food on the Grilling Plates, wipe with a soft, damp cloth or absorbent paper towel. If rubbing with a damp cloth fails to remove burnt-on food, use a non-metallic scrubbing pad to clean the Grilling Plates. Dry thoroughly.
5. Do not use steel wool, scouring pads, or abrasive cleaners or utensils to clean either the inside or the outside of this Panini Grill as they will damage the surfaces.
6. Make sure to hold the Lid by hand while cleaning to prevent accidental closing and injury.

Storage Instructions

Before storing your Panini Grill, unplug from the wall outlet and allow the Panini Grill to cool completely.

1. Lock the Grilling Plates for storage, simply bring the Grilling Plates together and press the Securing Latch on the side of the Metal Arm.
2. Use the Cord Wrap on the bottom of the Panini Grill. Never wrap cord tightly around the appliance. Do not put any stress on cord where it enters unit, as this could cause cord to fray and break.
3. Store the Panini Grill in closed position (handles pointed up) for neat and compact storage or in its box or in a clean, dry place.



NapaStyle™ Recipes For Your Panini Grill

Basil Pesto

Makes about 3/4 cup

If your pesto typically turns army green shortly after you make it, you'll appreciate the beauty of this version. I blanch the basil briefly to set the color, and I add a pinch of powdered ascorbic acid (vitamin C), which keeps the pesto from oxidizing.

***Notes:** Don't try to make this pesto in a food processor. The processor just throws it around the bowl. A blender does a much better job.*

2 cups firmly packed fresh basil leaves

1/3 cup olive oil

3 tablespoons pine nuts, toasted

1/2 teaspoon minced garlic

Sea salt, preferably gray salt, and freshly ground black pepper

Pinch of powdered ascorbic acid (vitamin C)

1/4 cup freshly grated Parmesan cheese

Prepare a bowl of ice water. Bring a saucepan of water to a boil. Put the basil in a sieve and plunge it into the boiling water, pushing the leaves down into the water and stirring them so they blanch evenly. Blanch for 15 seconds, then plunge the basil into the ice water to cool quickly. Drain immediately, squeeze the basil dry, and chop it roughly.

In a blender, puree the basil with the oil, pine nuts, garlic, salt, and ascorbic acid. When well blended, add the cheese and whirl briefly just to mix. Transfer to a bowl and adjust the seasoning.

Basil Pesto is an ideal spread for grilled eggplant panini, mozzarella and prosciutto panini, and simple tomato and cheese panini.

See www.napastyle.com for ingredients, recipes and more information on grilling.



Tomato Pesto

Makes about 2 cups

This is a great spread for panini because it's delicious at room temperature. You could also slather it on bruschetta, grilled fish, or chicken. Or make a brunch panini: a thick slice of grilled toast topped with prosciutto, a poached egg, and a little of this pesto.

In summer, when you can get your hands on vine-ripe tomatoes, you don't even need to peel them. To intensify the flavor, you can add a few Oven-Dried Tomatoes (recipe found at www.napastyle.com). The pesto keeps for several days in a tightly sealed container in the refrigerator.

2 cups peeled, seeded, and coarsely chopped tomatoes
1 tablespoon minced garlic
15 large fresh basil leaves
1/4 cup extra-virgin olive oil
2 teaspoons balsamic vinegar
Sea salt, preferably gray salt, and freshly ground black pepper
1/2 cup freshly grated Parmesan cheese

Combine the tomatoes, garlic, basil, olive oil, vinegar, and salt and pepper to taste in a blender and puree until smooth. Add the cheese and whirl briefly just to mix. Transfer to a bowl and adjust the seasoning.

Use Tomato Pesto on:

Bruschetta, served with fresh ricotta
Grilled Fish
Grilled Chicken Panini

See www.napastyle.com for ingredients, recipes and more information on grilling.



Grilled Mozzarella & Tomato Panini

Makes 4 sandwiches

My daughter Gianna and her friends love these golden brown grilled sandwiches. I make them on Saturdays while they're swimming or playing and cut them into small triangles for easy eating. Cut small, they also make great cocktail food or a tiny, warm bite to offer guests before dinner. A whole sandwich with a green salad is a perfect quick lunch.

Notes: *If you don't have any oven-dried tomatoes, grill the sandwiches without them, then insert some fresh tomato slices, or substitute the tomato pesto (page 11).*

8 slices country-style bread, each 1/2 inch thick
1/2 pound whole-milk mozzarella cheese, cut into 12 slices
Sea salt, preferably gray salt
8 Oven-Dried Tomatoes (See www.napastyle.com for recipe)
16 large fresh basil leaves
3 tablespoons unsalted butter

First, assemble the sandwiches: On each of 4 bread slices, place 3 slices of cheese. Season with salt, then top with 2 tomato halves, 4 basil leaves, and another slice of bread.

Preheat the Panini Grill. When hot, melt 1 tablespoon of the butter and coat the Grill. Put 2 sandwiches on the Panini Grill. Cook with the lid down until the sandwiches are well browned on the bottom, 2 to 3 minutes, then remove them. Add another 1/2 tablespoon butter and repeat for the next 2 sandwiches.

Cut the sandwiches in half on the diagonal and serve immediately.

See www.napastyle.com for ingredients, recipes and more information on grilling.



Fennel-Spiced Prawns

Serves 4

12 jumbo prawns or shrimp, about 1/2 pound total, shells on
1 tablespoon NapaStyle™ fennel spice rub
(recipe or ingredient found at www.napastyle.com)
1/4 cup extra-virgin olive oil
1 large bunch watercress and citrus segments for garnish

Split the prawns open like a book, cutting from the head down the back to the tail, but not quite cutting all the way through. Do not worry about pulling off the legs. Devein the prawns. Sprinkle the spice mix evenly over the flesh side of the prawns and let sit, covered and refrigerated, for up to 6 hours.

Preheat the Panini Grill. Brush the olive oil on the flesh side of the prawns. Lay the prawns, flesh down on the bottom side of the Panini Grill. Gently close the Lid and cook the shrimp until they are evenly pink and the flesh is just firm, about 3 to 4 minutes.

Transfer the shrimp to a serving platter or individual plates. Garnish with sprigs of watercress and citrus segments. Serve while the shrimp are still warm.



PLT

Makes 4 sandwiches

You've probably figured it out already. A PLT is a BLT with pancetta in place of bacon. I've made a few other refinements, too. Adding basil to the mayonnaise gives it an herbal lift, and romaine hearts contribute a fresh crunch. I love the contrast of crisp, hot, cool, and creamy in this sandwich.

Notes: *You can assemble the sandwiches an hour or 2 before grilling them. Keep them stacked between pieces of axed paper.*

3/4 pound pancetta, sliced as thick as bacon

1/4 cup chopped fresh basil

1/4 cup mayonnaise

8 large slices country-style bread

Unsalted butter, at room temperature

12 tomato slices

Freshly ground black pepper

1 romaine lettuce heart, separated into leaves

Unroll the pancetta slices and cut into 4-inch lengths. Put the pancetta in a skillet and cook over moderate heat until it renders much of its fat and begins to crisp, about 10 minutes. Drain in a sieve.

In a small bowl, stir the basil into the mayonnaise.

Butter 1 side of each bread slice, then put 4 slices, buttered side down, on a work surface. Top the bread slices with the pancetta, distributing it evenly. Top each with a second slice of bread, buttered side up.

Preheat the Panini Grill until hot. Place the sandwiches in the Panini Grill and cook with the lid down, until nicely browned, 2 to 3 minutes.

Transfer the sandwiches to a work surface and remove the top slice of bread from each sandwich. Spread the underside of those slices with mayonnaise. Top the pancetta with the tomato slices, pepper to taste, and romaine leaves. Replace the top slice of bread, cut the sandwiches in half, and serve immediately.

See www.napastyle.com for ingredients, recipes and more information on grilling.



Mozzarella in Carrozza

Serves 4

A carrozza is a "carriage," in this case the bread that sandwiches the mozzarella and delivers it to the table. Mozzarella in carrozza is Southern Italy's grilled cheese sandwich, with a little anchovy to cut the cheese's milky sweetness and an egg batter to make a golden coat.

4 large anchovy fillets, mashed to a paste
1-1/2 teaspoons minced fresh oregano
1/4 teaspoon minced Calabrian chilies or pinch of red pepper flakes
1 tablespoon extra-virgin olive oil
8 slices country-style bread, each 1/3 inch thick
1/3 pound whole-milk mozzarella cheese, thinly sliced
3 eggs
2 tablespoons milk

In a small bowl, stir the anchovy paste, oregano, chilies or pepper flakes, and olive oil. Spread 1 side of 4 bread slices with the anchovy mixture, dividing it evenly. Top with the mozzarella, dividing it evenly, then with the remaining bread slices.

Preheat the Panini Grill.

In a shallow bowl, whisk together the eggs and milk.

One at a time, dip the sandwiches in the egg bath, coating both sides. Set them on the Panini Grill. Cook with the Lid down until the bread is well browned on both sides and the cheese is molten, about 5 minutes. Cut in halves or quarters and serve immediately.

See www.napastyle.com for ingredients, recipes and more information on grilling.



Roasted Garlic Bread

Yield: 1/2 cup roasted garlic paste

- 4 whole heads of garlic, top cut off
- Gray salt and pepper, to taste
- 2 (6-inch) sprigs of fresh thyme
- 6 tablespoons extra virgin olive oil
- 2 tablespoons unsalted butter, at room temperature
- 8 pieces of good, crusty bread, cut into 1-inch thick slices

NapaStyle™ Roasted Garlic Paste

Prepare roasted garlic in your pre-heated oven. Place the heads of garlic (cut side up), on a piece of foil. Season them with salt, pepper, and thyme. Pour tablespoons of olive oil over the top and wrap the foil up tightly. Place in a small ovenproof pan, and into the oven for about 30 minutes, or until the cloves just begin to pop out. Remove from the oven and cool. When cooled, open the foil and squeeze to remove the garlic cloves.

In a small bowl, mix the roasted garlic and the butter thoroughly, to form a paste. At this point the paste can be used or stored in the refrigerator or freezer.

When you are ready to create panini, make sure the garlic paste is softened and at room temperature. Preheat the Panini Grill.

Brush the remaining extra virgin olive oil on 1 side of the sliced bread. Place on the Panini Grill and toast until golden brown on both sides with the Lid down about 4 minutes.

Spread the roasted garlic butter paste on 1 side of the toasted bread. Serve immediately.



Grilled Tuna Tonnato

Serves 4

I love classic Italian dishes like Vitello Tonnato — cold roast veal with tuna sauce — but sometimes it's fun to give the classics a whimsical twist. My tuna-sauced tuna is not only a play on words, but a great dish for entertaining. You can make the sauce ahead and even grill the tuna before guests arrive and serve it at room temperature.

You'll need high-quality imported oil-packed tuna for the sauce. Look for Portuguese and Italian brands. I drain off the oil in the can because it's usually inferior quality and then replace it with extra virgin oil. You'll also need caper berries, which are the fruit of the caper bush. The capers themselves are the unopened flower buds.

Notes: *You can also use the tuna sauce on tomato salads, on steamed vegetables or as a dip for crudites. I've even tossed it with pasta.*

For the Sauce:

1 can (200-gram) imported oil-packed tuna, drained
1/4 cup extra virgin olive oil
5 caper berries, stemmed, or 2 heaping teaspoons capers
1 tablespoon caper juice
1-1/2 teaspoons minced Italian (flat-leaf) parsley
1/4 teaspoon freshly ground black pepper
1-1/2 teaspoons lemon juice, or more to taste
Sea salt, preferably gray salt

1 teaspoon whole coriander seeds
4 (6-ounce) tuna steaks, about 3/4-inch thick
Extra virgin olive oil
Sea salt, preferably gray salt, and freshly ground black pepper

See www.napastyle.com for ingredients, recipes and more information on grilling.



For the Salad:

2 medium tomatoes, in 1-inch dice
1/2 medium red onion, sliced
16 caper berries, stemmed and sliced, or 2 tablespoons chopped capers
5-inch piece of English cucumber, peeled, halved lengthwise,
seeded and sliced on the diagonal 1/8-inch thick
2/3 cup whole Italian (flat-leaf) parsley leaves
3 to 4 tablespoons extra virgin olive oil
1/2 lemon
Sea salt, preferably gray salt, and freshly ground black pepper

Put the tuna, olive oil, caper berries, caper juice, parsley, pepper and 1-1/2 teaspoons lemon juice in a blender with 1/4 cup water. Blend until smooth. Add a little more water if needed to make a puree. Transfer to a bowl. Season to taste with salt and add a little more lemon juice if needed.

Preheat the Panini Grill until very hot.

In a small skillet, toast the coriander seeds over moderate heat until fragrant. Cool, then pound to a powder in a mortar. Brush the tuna with olive oil, then season with salt, pepper and ground coriander.

In a large bowl, combine the tomatoes, onion, caper berries, cucumber and parsley leaves. Set aside while you grill the tuna.

Grill the tuna with the lid down (but do not press on it) until tuna is cooked to your liking. For this dish, I like the tuna rare, which takes about 2-1/2 to 3 minutes.

Put about 1/4 cup sauce on each of four dinner plates. Top with a tuna steak.

To finish the salad, add the olive oil, a squeeze of lemon, and salt and pepper to taste. Toss, taste and adjust the seasoning. Mound the salad on top of the tuna, dividing it evenly, and leaving any juice behind in the bowl. Serve immediately.

LIMITED ONE-YEAR WARRANTY

Warranty Coverage: This product is warranted to be free from defects in materials or workmanship for a period of one (1) year from the original purchase date. This product warranty is extended only to the original consumer purchaser of the product and is not transferable. For a period of one (1) year from the date of original purchase of the product, our Repair Center will, at its option, either (1) repair the product or (2) replace the product with a reconditioned comparable model. These remedies are the purchaser's exclusive remedies under this warranty.

Warranty Service: To obtain warranty service, you must call our warranty service number at 1-800-233-9054 for return instructions on how to deliver the product, in either the original packaging or packaging affording an equal degree of protection to the Repair Center specified below. You must enclose a copy of your sales receipt or other proof of purchase to demonstrate eligibility for warranty coverage.

To return the appliance, ship to: **To contact us,** please write to, call, or email:

ATTN: Repair Center
708 South Missouri Street
Macon, MO 63552 USA

Consumer Relations Department
PO Box 7366
Columbia MO 65205-7366 USA
1-800-233-9054
E-mail:consumer_relations@toastmaster.com

What Is Not Covered: This warranty does not cover damage resulting from misuse, accident, commercial use, improper service or any other damage caused by anything other than defects in material or workmanship during ordinary consumer use. This warranty is invalid if the serial number has been altered or removed from the product. This warranty is valid only in the United States and Canada.

LIMITATION ON DAMAGES: THERE SHALL BE NO LIABILITY FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITION ON THIS PRODUCT.

DURATION OF IMPLIED WARRANTIES: EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL IMPLIED WARRANTIES AND CONDITIONS, INCLUDING, WITHOUT LIMITATION, IMPLIED WARRANTIES AND CONDITIONS OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE OR USE ON THIS PRODUCT ARE LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may have other rights under the laws of your jurisdiction.

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<http://www.napastyle.com>